

Bangkok Thai Marinated Grilled Chicken

Serves 4

Ingredients

- 3 Tbl Olive Oil
- 2 Tbl Sesame Oil
- 3 Tbl Rice Wine Vinegar
- 1 Tbl Soy Sauce
- 2 Tbl Bangkok Thai BBQ Rub

1 Lb Chicken, boneless/skinless (breast or thigh meat may be used. If breast meat is too thick, butterfly the breast for quicker cooking)

1. To make the marinade, combine oils, vinegar, soy sauce, and rub together and mix well.
2. Place chicken in a one gallon Zip Lock style bag and cover with marinade mixture. Remove as much air as possible from the bag and zip the bag closed. Place in refrigerator and allow to marinate 3-6 hours. Turn the bag over occasionally to ensure adequate coverage of the marinade.
3. Preheat grill to a medium heat.
4. Remove chicken from the bag and drain off excess marinade.
5. Place chicken on grill and cook to a minimum internal temperature of 165°F. Remove from heat and serve.